

Menu



2ND LANGUAGE
RAMEN

Appetizers

Ahi Tuna -

Seared ahi tuna, with sesame seeds, green onion, ponzu sauce and served on fried wontons and garnished with a charred lemon wedge \$13.95

Southeast Asian Steak Chimichurri-

Marinated flank steak chargrilled and served with rice and housemade Asian chimichurri \$13.95

Karaage (Japanese fried chicken) -

Marinated chicken thigh pieces and green onions. Served with house tonkatsu sauce or house spicy aioli \$12.95

Cold Smoked Pork Belly Buns (2 buns) -

Steamed buns with cold smoked chashu pork belly, housemade pickles, house yuzu aioli and cilantro \$11.95

Vegan Steamed Buns (2 buns) -

Roasted Shiitake mushrooms, vegetable medley, eel sauce, green onion \$11.95

Vegetable Gyoza -

Housemade dumplings - Shiitake mushroom, Napa cabbage, quinoa, green onion with house dumpling sauce and spicy chili oil \$9.75

Pork Gyoza -

Housemade dumplings - ground pork, Shiitake mushroom, Napa cabbage, cilantro with house dumpling sauce and spicy chili oil \$9.75

Salads

Sesame Miso Salad -

Local aquaponic greens, purple cabbage, julienned carrots, red peppers, radish, fried shallots, black sesame seeds
with house miso ginger dressing (vegan agave vinaigrette available) \$5.25 (side) \$9.50 (entree)

Cucumber and Daikon Salad -

Sliced salted cucumbers, pickled Daikon radish, fried shoestring butternut squash, creamy Asian vinaigrette dressing (vegan) \$8.50
Add to any salad - Soy Protein \$4, Chashu chicken or Karaage chicken \$6, 4oz seared Ahi Tuna \$9 or 6oz steak \$9

Donburi (Rice Bowls) -

Karaage Rice Bowl -

Steamed rice topped with karaage chicken thigh pieces, chargrilled bok choy, pickled red onions, house aioli drizzle, cilantro \$14.95

Build Your Own Vegetable Rice Bowl -

Steamed rice topped with roasted seasonal vegetables, chargrilled bok choy, cilantro, green onions, fried shallots, (vegan) \$9.95
Add Chashu chicken \$6, Chashu pork \$5 or Seared steak \$9

Entrees

Thai Pineapple Fried Rice -

Jasmine rice stir fried with chicken breast, rice, peppers, bean sprouts, onions, and pineapple \$12.95

Southeast Asian Steak Chimichurri-

Marinated flank steak chargrilled and served with rice and housemade Asian chimichurri and seasonal vegetables 6oz \$15.95 12oz \$24.95

Ahi Tuna -

Seared Ahi Tuna with sesame seeds, green onions, ponzu sauce, rice, seasonal vegetable and charred lemon wedge. \$15.45

Traditional Ramen

Signature Smoked Ramen -	
Tonkotsu soup, shio base, black garlic oil, cold smoked chashu pork belly, napa cabbage, green onion, bean sprouts, bamboo shoots, sweet corn, soft egg	\$16.45
Chashu Pork Ramen -	
Tonkotsu soup, shio base, chashu pork shoulder, napa cabbage, green onion, bean sprouts, bamboo shoots, sweet corn, soft egg	\$15.45
Chashu Chicken -	
Chicken Paitan soup, shio base, garlic oil, chicken breast chashu, Shiitake mushrooms, bean sprouts, green onion, bamboo shoots, napa cabbage, soft egg	\$15.45
Vegetable Ramen -	
Vegetable soup, shio base, garlic oil, Shiitake mushrooms, charred bok choy, bean spouts, red radish, green onions, bamboo shoots, sweet corn, 2 soft eggs	\$12.45
Vegan Ramen -	
Vegetable soup, shio base, garlic oil, Shiitake mushrooms, charred bok choy, bean sprouts, red radish, green onions, bamboo shoots, sweet corn, soy protein, vegan noodles	\$14.45

Non-Traditional Ramen

Tan Tan Ramen -	
Tonkotsu soup, sesame paste base (no shio), ground pork, house spicy oil, garlic oil, kimchi, bamboo shoots, chargrilled green onions, bean sprouts, soft egg	\$15.45
Birria Ramen -	
Chuck roast stewed in tomatoes, chili peppers, onions and smokey seasonings. Served with red cabbage, cilantro, onions, corn, radish and a lime wedge.	\$15.45

Ramen - Add Ons (3 choices or less suggested)

Spices - \$1.50	Vegetables - \$2	Protein- \$3
House made chili oil	Shiitake mushrooms	Cold smoked pork belly
House made chili paste	Chargrilled bok choy	Chashu chicken breast
Fresh garlic	Bean sprouts	Tan tan pork
	House Kimchi	Soy protein
		Chashu pork shoulder
		Whole egg

Kids Menu

Kid's ramen - chicken broth, ramen noodle, Chashu chicken breast	\$9.75
Karaage Chuggets - fried chicken thigh pieces with white rice and Japanese BBQ sauce	\$8.95

Desserts

Honey Toast -	
Our housemade Japanese Milk Bread toasted, with miso butterscotch and a drizzle of honey.	
Served with vanilla gelato (from Pangea) and seasonal fruit. Perfect for sharing	\$10.95
Japanese Cheesecake -	
A beautiful combination of a cheesecake and a sponge cake. This light and fluffy dessert is delicate but elegant in flavor and texture.	
Served as a 5” round cake topped with seasonal berries. Perfect for sharing	\$10.95
Add warm berry topping - \$3.25 Add warm miso butterscotch - \$3.25	
Creme Brulee du jour-	
The pastry chef’s creme brulee changes with the season. Ask your server about our featured flavor.	\$7.95